



JIMMY GARCIA

*Event and Venue*  
CATERING

*Bowl Food Menus*  
*spring/summer 2024*

# Vegan (vg)

## HOT

### 'Memories of Brick Lane'

Roast spiced cauliflower, crispy leaves, curried cauliflower puree, pickled shaved purple romanesco (GF)

### 'Summer Squash Risotto'

Ancient grain risotto, summer squash puree, squash seed pistou, squash skin crumb, chive oil, nasturtium

### 'Caponata'

Aubergine and celery caponata, carta di musica, pickled romero peppers, micro basil

### 'Carrot Gold'

Roast heritage carrots, toasted pistachio dukkah, coconut and coriander yoghurt, sumac, wild rocket (GF)

## COLD

### 'Nutbourne Tomatoes'

Sussex heritage tomatoes, Willy's cider vinegar and tomato vine dressing, marinated olives, pickled pink onions, Brixton focaccia croutons

### 'Tokyo Tartare'

Cucumber and Asian radish tartare, wasabi, mirin, shaoxing, soy vegan mayo, pickled shallot, Thai basil, crispy lilliput capers (GF)

### 'Root to Tip Carrot'

Compressed heritage carrot, orange gel, carrot top emulsion, one man's treasure carrot peel crisps, carrot, chervil and hazelnut dressing (GF)

### 'The Whole Beet and Root'

Roast and pickled beetroot salad, golden beetroot gel, beetroot leaf oil, beetroot vinegar dressing, pickled candied discs, castelfranco (GF)





# Vegetarian (v)

## HOT

### 'Crispy Courgettes'

Crispy and roasted heritage courgettes, whipped English feta, mint and lemon dressing, pickled chilli, pomegranate

### 'Heritage Cauliflower'

Roast heritage cauliflower, caper and toasted hazelnut brown butter dressing, cider vinegar, smoked almond dukkah (GF)

### 'Return of the Mac'

Truffled wild mushroom mac and cheese, aged Comte and Tunworth bechamel, crispy shallots, chives, chive oil

### 'Sunshine Gnocchi'

La Latteria whipped lemon ricotta, toasted gnocchi, fresh peas and broad bean, gremolata, candied sunflower seeds

## COLD

### 'Sussex Tomatoes'

Nutbourne tomatoes, ricotta stuffed ciliegine, black fig vinegar, basil cress (GF)  
*10 mile*

### 'Oxford Blue and Figs'

London honey glazed figs, Oxford Blue mousse, frisee, candied walnuts (GF)  
*10 mile*

### 'Forest Floor Parfait'

Mushroom parfait, zero waste croutes, pickled brown beach, quince jelly, nettle pesto

### 'Celeriac Waldorf'

Salt baked celeriac waldorf, pickled celery, blue murder, black grapes, candied pecan, fresh apple (GF)

### 'Chinn Farm classic'

Wye Valley asparagus, lemon emulsion, soft boiled quail egg, tendril shoots, brown butter sourdough crumb



# Fish

## HOT

### 'Fish and Crisps'

Roast Cornish cod, squid ink tartare, new potato crisps, salt and vinegar powder, samphire (GF)

### 'King of the Sea'

Hand dived Orkney scallop, bottarga and grapefruit butter, sea rosemary (GF)

### 'The London Fishcake'

Moxon's Earlsfield smoked trout and Secret Smokehouse mackerel fishcake, mango chilli and lime salsa, Asian pickles, gochugaru emulsion

*10 mile*

### 'Scallop and London Crudo'

Scallop crudo, London Cru katsuobushi cream, dill oil, granny smith, chervil, sea herbs (GF)

*10 mile*

### 'Sicilian Crispy Squid'

Crispy squid, toasted sesame and sage, confit garlic and rosemary emulsion

## COLD

### 'Crab and Chicken Toast'

White Cornish picked crab, pickled apple, sea purslane, rock samphire lemon emulsion, chervil, crispy chicken skin (GF)

### 'Nordic Salmon'

Moxon's hot smoked salmon, shaved fennel, dill and horseradish creme, rye bread croutons, pickled cucumber, foraged sea herbs

*10 mile*

### 'Cornish Sea Bream Crudo'

Wild Sea bream, XO dressing, pink pickled turnip, shiso, chilli, wonton cracker, torched lime

### 'Salmon on the Rocks'

East London Liquor whiskey cured salmon tartare, citrus dressing, coriander hung yoghurt, pickled carrot discs (GF)

*10 mile*

### 'Sea Trout Poke'

Sea trout, compressed pineapple and chilli dressing, furikake Japanese rice, toasted sesame (GF)

### 'Cornish Lobster Cocktail'

Cornish lobster, smoked paprika emulsion, red gem lettuce, pickled shallot rings, sun drenched cherry tomatoes, *Exmoor caviar (+£3)* (GF)

*Supplement £6*

# Meat

## HOT

### 'Steak and Potatoes'

Rare roast sirloin, duck fat rosti, broccoli puree, peas, fresh horseradish (GF)

### 'Sticky Singapore Pork'

Sticky gochujang pork belly, Singapore slaw, lime and coriander hung yoghurt, toasted sesame, coriander cress

### 'Souk Lamb'

Slow braised spiced lamb shoulder, smoked aubergine puree, harissa couscous, toasted pine nuts, spiced lamb jus

## COLD

### 'Home Cure Carpaccio'

House bresaola, smoked bone marrow emulsion, Parisienne mushroom, Old Winchester, seeded cracker

### 'British Caesar'

Sliced corn-fed chicken breast, crispy chicken skin, Sussex Charmer, baby gem, brown butter panko, house cured sardine, caesar dressing

### 'King Peter and His Ham'

Smoked ham hock, Tempus King Peter ham, rhubarb gel, crackling crumb, violet mustard emulsion (GF)

### 'Tea Smoked Duck'

Assam smoked duck breast, gochujang spiced slaw, peanut rayu, purple shiso

### 'Tuscan Fowl'

Roast guinea fowl breast, sun-dried tomato pesto, orzo, toasted pine nuts, basil emulsion

### 'Italy in Acton'

La Latteria stracciatella, Tempus King Peter ham, fresh paraguayo, mint and chilli dressing (GF)





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C A T E R I N G

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